

INFORMATION LETTER

NATIONAL CANNERS ASSOCIATION

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April 18, 1959

Members Urged To Promote Canning Crops Contest

N.C.A. members were urged to get contestants enrolled in the 1959 Canning Crops Contest for young farmers, in a special letter this week from Executive Secretary Carlos Campbell.

Mr. Campbell reviewed the three-year growth of the contest and pointed it out as one of the most successful of the N.C.A. Consumer and Trade Relations projects. Members that have not already enrolled their contestants in the 1959 competition were advised to instruct their fieldmen immediately to recruit participants. Even if contracting has been completed, it is not too late, it was pointed out, since in past annual contests some of the winners have taken over part of their fathers' acreage for their projects.

"Your fieldman is the key to success in this activity; he should encourage the sons and daughters of your growers to enroll," it was stated. Last year one fieldman worked with 21 contestants, five of whom won state awards, one a regional award, and all of them have several more years in which to try for national honors. Anyone aged 14 to 21 can enter by growing (or managing) a crop of fruits or vegetables and selling them to a canner. Application blanks are available from

a canner's state association or from N.C.A.

The letter continued:

"Enthusiasm for the program among horticulturists at state universities, extension agents, vo-ag teachers, county agents, and 4-H and FFA leaders can be traced to individual canners who have provided the incentive, the encouragement and the support that such a program needs.

"Many canners offer prizes to the winning N.J.V.G.A. contestant who sells his product for processing in their plants. Most of these same canners invite participants to tour their plants during canning season. Some have a banquet for all contestants in their area. The local public relations benefits far outweigh the modest expenses involved.

"Individual members of N.C.A. have paid travelling expenses for their winners to state conventions, fieldmen's conferences, and even to the national N.J.V.G.A. convention, which this year will be held in Washington, D. C.

"Again we urge you to get your fieldmen on the job of signing up enrollees for the Canning Crops Contest. Don't let the year go by without taking advantage of this opportunity to improve your grower relations and obtain the benefits of valuable local publicity in your community, your area and your state."

Latin American Food Code

The draft Latin American Food Code was adopted at the Latin American Chemical Congress at its meeting in Mexico City March 29-April 3, and action was taken to facilitate the adoption of the food code by each of the Latin American governments.

The Chemical Congress was a meeting of the chemical industries and its action in approving the draft code, by formal resolution, has the effect of an industry recommendation for the attention of each of the Latin American governments. The resolution approving the draft code cited four supplements, one of which is still in translation.

The Chemical Congress, in another resolution, established a permanent Latin American Food Code Committee, with Dr. Carlos Grau as chairman. The resolution specifies that the tasks of the permanent committee will be to urge adoption of the Food Code by the Latin American governments, to continue to revise the code with a view to modernizing it always, to receive and study suggestions for its improvement, and to establish contacts of cooperation with private and government interests for those purposes.

The next meeting of the Latin American Chemical Congress was scheduled for 1963. In the meantime it is expected that the draft code, with various changes, will come under continuous study, and that moves will get under way to have the code implemented by various Latin American governments, by whatever constitutional means is appropriate.

Canner's View Map Used as Industrial Exhibit Feature

"A Canner's View of the United States," the colored map produced last year as one of the consumer publicity pieces created for food editors under the N.C.A. Consumer and Trade Relations Program, has found its way into several exhibits.

It was first used in that fashion during the September salute to the canning industry by the U. S. Department of Agriculture. This blown-up, exhibit version of the map attracted the attention of the Military Subsistence Supply Agency, and on their request was loaned for their use October 15 to 17 during the Midwest Opportunities Exhibit in St. Paul, Minn.

The agency estimates that at least 30,000 viewed it there.

It was next requested by the Owens-Illinois Glass Company who copied and enlarged it to form the center attraction of their exhibit at Chicago during the Convention. They may use it in other convention exhibits.

The exhibit version of the map was then given to the Executive Office of the Chicago Military Subsistence Market Center where it will remain until completion of their new offices. At that time it will be placed in the reception room as part of a permanent display of the Market Center's operations.

Canada's Tariff Rates

As a consequence of trade agreement negotiations with the United States, Canada has put into effect new, higher rates of duty on imports of a number of foods—fresh, frozen, and canned—from the United States.

The new rates of duty were included in the tax program submitted to Parliament on April 9 and were made provisionally effective that midnight. Following are old and new rates of duty applicable to certain canned and frozen foods from the United States:

	Old Rate	New Rate
Asparagus, canned, ad valorem.....	15 %	22 1/4 %
Asparagus, frozen, ad valorem.....	17 1/2 %	22 1/4 %
Brussels sprouts, frozen ad val.....	17 1/2 %	22 1/4 %
Apricots, canned, per lb.....	2¢	2 1/2 ¢
Cherries, canned, per lb.....	1¢	1 1/2 ¢
Cherries, frozen, per lb.....	2¢	3¢
Peaches, canned, per lb.....	2¢	2 1/2 ¢
Peaches, frozen, per lb.....	2¢	2 1/2 ¢
Prunes, canned, per lb.....	1¢	1 1/2 ¢
Prune juice, ad valorem.....	7 1/2 %	10 %
Dehydrated citrus fruit juices (crystalline), ad valorem.....	20 %	7 1/2 %

Canada has also raised the rates of duty applicable to canned apricots, cherries, peaches and prunes from New Zealand.

The higher tariff rates are the outgrowth of moves in the past several years to obtain more tariff protection for Canadian agricultural producers. Intentions to negotiate the Canadian tariff rates, with a view to effecting increases, were announced a year ago (see INFORMATION LETTER of April 26, 1958, page 149).

Everywoman's Family Circle

Canned foods are featured in two articles in the April issue of *Everywoman's Family Circle* magazine.

The introduction to the first article "Souperlatives," begins, "Souper-easies, too, for, with versatile condensed or frozen soup in a can or the handy mix in an envelope, half the cooking's done before you start."

Canned foods included in the article are catsup, cream of celery soup, tuna, shrimp, cream of chicken soup, mixed vegetables, minestrone soup, cream of mushroom soup, sauerkraut, and tomato soup. An attractive two-page color photograph of five of the dishes illustrates the article.

The second article is "Jiffy Favorites with Canned Peas." The introduction says, "Open a can of thriftily priced tender green peas and you have the makings for many a tempting vegetable dish." The article offers "26 easy ways to give variety to springtime meals"—seasoning and combination variations with canned peas.

In addition to peas, other canned foods included in the article are tomatoes, water chestnuts, whole kernel corn, lima beans, and green beans.

Dell 1000 Hints

"It's your move in the Weight Losers' game," a 12-page section in the May-July issue of *Dell 1000 Hints* magazine, Diet Issue, includes a wide variety of canned foods. The entire magazine of this issue features articles on dieting.

The introduction to the section says, "The recipes are all low, low calorie ones, created with an eye towards good, sound nutrition and taste appeal. In addition, they are attractive to look at—one of the basic requirements for food presented to dieters. And, whether you're dieting yourself or preparing food for weight losers in your family, you'll find that most of the dishes are easy on the budget, with ingredients readily available in ordinary super-markets."

Thirty-two uses of canned foods are featured in the article. They include mushrooms, tomatoes, tomato juice, chicken consommé, pimientos, dietetic peaches, chicken, beef consommé, asparagus, beef bouillon, small white onions.

Also, pineapple cubes, peach halves, figs, cherries, grape juice, stewed tomatoes, salmon, apple sauce, red sour cherries, green beans, and peach slices.

Each recipe in the article is attractively illustrated with a black and white photograph.

Dell 1000 Hints is published quarterly with the entire content of each issue devoted to one subject. It is nationally distributed by the Dell Publishing Company.

MSSA Requirements for Asparagus, Blackberries

Tentative requirements for canned asparagus and canned blackberries to meet the needs of the armed forces have been announced by the Military Subsistence Supply Agency.

Procurement of the canned asparagus will be made by the Oakland Military Subsistence Market Center, 2215 Webster St., Alameda, Calif.

Procurement of the canned blackberries will be made by the Chicago Military Subsistence Market Center, 226 W. Jackson Blvd., Chicago 6, Ill.

Item	Grade	Style	Can Size	Quantity (pounds)	Quantity (cases)
Asparagus.....	A (Fancy)	I(a)	No. 300.....	4,077,000	187,534
Blackberries.....	A (Fancy) or B (Choice)		No. 10..... No. 303.....	405,000 683,000	12,037 28,458

Diner Drive-In

The April *Diner Drive-In* magazine is a "Labor Saving Food Issue," and is geared to answer questions from diner operators about how they can serve greater volume without increasing labor and personnel. Canned foods are included in the labor saving foods.

"As I See It, A Look At Labor Saving Foods," an introductory article written by Cal Morken, editor, says, "All labor saving foods are not new, of course. We have, for example, been using canned foods in the restaurant industry for a long time, because they have made it possible to serve a variety of fruits, vegetables and other foods, with easy cost, portion and quality control, and in every season of the year. As one food expert told me, 'Surely all the old line canned foods—canned pears, canned peaches, canned berries, canned vegetables, canned meats—are labor saving foods and have been for many years. And some of the same operators who doubt the quality of any of the newer food products, including those in cans, thus already have been using labor saving food products since way back when.'"

Another article, "Foods And Your Future," by John Ruffley, research director, National Restaurant Association, says, "There is a vast and growing array of these food products on the market. They actually are labor saving foods in that they, in varying degrees, save labor in purchasing, inventory, storage, preparation, costing, cooking and serving. They range from the many canned goods which we have been using for years, to entirely new food concepts which today make even complete full-course meals an 'instant' possibility.

"Labor is considered to be our No. 1 restaurant problem today. This being true, then labor saving foods offer a very real business advantage. With labor saving foods, it is possible to serve a full menu without the services of skilled preparation personnel or cooks. The skilled labor has already been done by the food processor. Few if any restaurants could afford to hire the skilled labor employed by the food manufacturers. And if they could afford it, they'd have a tough time finding such skilled people available. In a sense, buying labor saving foods is like having a commissary without having to have a commissary building or personnel.

"The big problem may be how to serve these labor saving foods so that they go out of the kitchen as a personal creation of that particular res-

restaurant, and do not become a food stereotype of every other restaurant up and down the road."

Diner Drive-In is published monthly for diner operators and has a controlled circulation of 42,000.

N.C.A. at ACS Meeting

Dr. Jack W. Ralls of the N.C.A. Berkeley Laboratory staff presented a paper at the 135th national meeting of the American Chemical Society in Boston April 7.

He spoke during the symposium on Natural Food Flavors on "Flash Hydrozone-Ketoacid Exchange Gas Chromatography." This is a new method that Dr. Ralls, working at the USDA Western Regional Laboratory in Albany, Calif., has developed for determining certain of the flavoring constituents in peas. It is believed that the method also may have application to other food products.

Industrial Waste Conference

The Ninth Pacific Northwest Industrial Waste Conference met in Seattle April 2 and 3. The University of Washington presented the conference which had for its purpose the sharing of new ideas and methods of waste disposal and utilization among the major industries of the Northwest. In the Food Industries Section of the conference, W. A. Mercer of the N.C.A. Western Research Laboratory gave a paper entitled "Current Research in Disposal of Food Processing Wastes."

In this paper emphasis was given to the waste disposal and utilization research which is being carried on by the N.C.A.

Disposal of Poultry Waste

Poultry processors who are unable to dispose of the poultry waste water from their plants through city sewers should consider irrigation as an alternative, according to a report issued by the USDA.

Irrigation systems for industrial waste disposal have proved economical and practical, and many canneries and dairies dispose of liquid wastes in this way. The Department feels that such a system may also prove useful to many poultry processors.

This conclusion is based on a study made by the Midwest Research Institute, for the Agricultural Marketing Service, U. S. Department of Agri-

culture. The study considers the feasibility of using irrigation systems for disposing of waste water from poultry slaughtering plants and seeks to ascertain the benefits which might be realized from such installations. It presents data which could be used for estimating investment and operating costs.

In the report on this study marketing researchers discuss effects of chemical and physical characteristics of the waste, cover crops, acreage and type of land, climatic conditions, and other pertinent factors on costs and benefits.

Sprinkler and ridge and furrow irrigation systems are suitable for disposal of waste water. Sprinkler irrigation is emphasized in this report.

A free copy of the report *Irrigation As a Low Cost Method of Sewage Disposal for the Poultry Processor*, (Marketing Research Report No. 306) can be obtained upon request from the Office of Information, U. S. Department of Agriculture, Washington 25, D. C.

Pack of Canned Meat

The pack of canned meat and meat products processed under federal inspection during the month of March has been reported by the Agricultural Marketing Service of USDA at 187,235,000 pounds, including quantities for defense.

	3 Lbs. Under & over 3 Lbs.	Total
(thousands of pounds)		
Luncheon meat.....	12,545	11,873
Canned ham.....	22,809	386
Beef hash.....	370	5,732
Chili con carne.....	756	8,992
Vienna sausage.....	323	3,841
Frankfurters and wieners in brine.....	23	99
Deviled ham.....		910
Other potted and deviled meat products.....		2,121
Tamales.....	138	3,010
Sliced, dried beef.....	26	229
Chopped beef.....		814
Meat stew.....	221	9,754
Spaghetti meat products.....	196	7,698
Tongue (not pickled).....	41	153
Vinegar pickled products.....	609	1,225
Sausage.....		922
Hamburger.....	561	2,826
Soups.....	1,151	51,408
Sausage in oil.....	442	357
Tripes.....		307
Brains.....		250
Loins and picnics.....	2,488	213
All other products 20% or more meat.....	292	6,851
All other products less than 20% meat (except soup).....	437	20,611
Total all products.....	43,550	140,584

Columns do not add to totals shown in all cases since rounded figures are used. Amounts packed for defense are not included in these items. Total production, including quantities for defense agencies was 187,235 thousand pounds.

1958 Packs of Fish

The 1958 packs of canned fish and shellfish intended for human consumption totaled 737 million pounds, about 15 percent more than the 644 million pounds packed in 1957, according to a report by the Fish and Wildlife Service.

The 1958 production in the United States, including Alaska, Hawaii, American Samoa and Puerto Rico, was valued at \$845 million, a 15 percent increase over the 1957 value of \$300 million.

The packs of canned tuna, salmon, Pacific sardines, and shrimp were notably larger than in 1957. The pack of tuna was another new record high, with 46 percent of the total pack being canned from imported fish. With the greater abundance of sardines on the Pacific Coast, the packs of mackerel and anchovies were down. The pack of canned shrimp in the Gulf states increased 45 percent due to the return of the white shrimp, and production in the Pacific Coast states and Alaska was up almost 200 percent due to locating and exploiting new shrimp grounds off Washington, Oregon, and Alaska.

Following is a summary of 1958 packs of principal canned fish and shellfish, with comparisons:

Canned Product	1957	1958
(standard cases)		
Tuna.....	11,891,011	14,094,101
Bonito and yellowtail.....	12,079	111,371
Salmon.....	3,184,897	3,705,243
Maine sardines.....	2,266,356	2,009,939
Pacific sardines.....	497,756	2,222,590
Anchovies.....	440,247	53,735
Alewives.....	30,562	51,182
Mackerel.....	1,326,584	404,425
Clam products.....	1,948,307	1,889,493
Crab meat.....	154,514	143,809
Oysters.....	498,670	390,891
Shrimp.....	601,781	953,879

Poultry Used in Processing

Poultry used in canning and other processed foods during the first two months of 1959 totaled 43,461,000 pounds, 4 percent less than the 45,144,000 pounds used during the same period of 1958, according to a report by the Agricultural Marketing Service of USDA.

	Jan.-Feb. 1958	1959
(thousands of pounds)		
Young chickens.....	4,917	7,531
Mature chickens.....	29,081	24,598
Turkeys.....	10,546	11,316
Other poultry.....	0	16
Total, Jan.-Feb.....	45,144	43,461

Prospective Planted Acreage of Vegetables Is Down 2%

Prospective planted acreage of seven vegetables for commercial processing is about 2 percent below last year and 9 percent less than average, according to the Crop Reporting Board of USDA. The indicated changes in planted acreages compared with last year are:

Green lima beans up 1 percent, snap beans up 5 percent, cabbage for kraut (contract acreage only) down 4 percent, sweet corn up 12 percent, green peas down 9 percent, winter and early spring spinach up 16 percent, and tomatoes down 14 percent.

These seven vegetables usually account for about 84 percent of the planted acreage of the 10 vegetables for processing covered in the regular USDA reports. The intended acreages are based on reports from processors to the USDA.

GREEN LIMA BEANS

An increase of 1 percent over last year's planted acreage of green lima beans is in prospect. An acreage of this size, 90,050 acres, would be 16 percent below average. If the reported acreage is planted and abandonment is equal to average, approximately 86,000 acres would be available for harvest this year.

The 32,400 acres in prospect for canning, mostly baby limas, is 8 percent above last year. The acreage intended for freezing is reported at 57,650 acres, down 2 percent from last year.

State	Planted Acreage			
	10-year ave. 1918-57	1958	Pro- spective	Per- cent change from 1958
	(acres)	(acres)	(acres)	
N. Y.	3,500	1,300	1,000	-23
Pa.	4,700	2,100	2,300	+10
Mich.	2,400	1,000	1,700	+6
Wis.	7,100	4,300	4,600	+7
Del.	21,000	20,900	20,900	...
Md.	4,800	3,200	3,400	+6
Va.	4,400	850	500	-41
Wash.	1,000	1,000	1,300	+30
Calif.	24,700	25,800	24,200	-6
Other states ¹	31,500	27,800	30,150	+8
U. S. Total...	106,000	88,850	90,050	+1
For freezing ²	68,180	58,870	57,650	-2
For canning and other processing ³	38,700	29,980	32,400	+8

¹ Ark., Colo., Idaho, Ill., Ind., Iowa, Minn., Mo., N. J., Ohio, Okla., Ore., Tenn., and Utah. ² Six-year ave. 1952-57; estimates not available prior to 1952. ³ 1957 only.

SNAP BEANS

The prospective acreage of snap beans for processing is 5 percent larger than in 1958 and 21 percent above average. If yields approximate the average of the past three years and if abandonment is normal, the 1959 acreage could produce about 287,000 tons for canning and 98,000 tons for freezing. This would compare with last year's production of 269,150 tons for canning and 96,700 tons for freezing.

State	Planted Acreage			
	10-year ave. 1918-57	1958	Pro- spective	Per- cent change from 1958
	(acres)	(acres)	(acres)	
Maine	2,000	2,100	1,900	-10
N. Y.	31,000	35,200	39,000	+11
Pa.	5,300	8,900	6,600	+12
Mich.	6,900	7,100	6,900	-3
Wis.	14,700	22,400	23,300	+4
Del.	2,500	3,800	4,700	+24
Md.	11,100	10,700	10,000	-7
Va.	4,000	3,300	3,800	+15
N. C.	2,500	4,600	4,500	-2
S. C.	1,000	800	800	...
Fla.	10,400	8,200	9,200	+12
Tenn.	5,600	7,300	8,000	+10
Ark.	5,700	3,300	3,400	+3
La.	800	700	900	+20
Okla.	3,500	4,100	4,000	-2
Texas	7,400	11,000	11,500	+5
Colo.	1,500	1,800	1,800	...
Wash.	2,400	1,800	1,800	...
Ore.	8,200	10,700	11,300	+6
Calif.	2,500	3,400	3,500	+3
Other states ¹	8,500	10,400	9,800	-6
U. S. Total...	138,100	158,600	166,700	+5
For freezing ²	34,500	36,730	38,430	+5
For canning and other processing ³	117,700	121,870	128,270	+5

¹ Ala., Ga., Idaho, Ill., Ind., Iowa, Ky., Minn., Miss., Mo., Nebr., N. H., N. J., N. M., Ohio, Utah, Vt., and Wyo. ² Four-year ave. 1951-57; estimates not available prior to 1951.

CABBAGE FOR KRAUT

The acreage of cabbage planted under contract for sauerkraut in 1959

SWEET CORN

The planted acreage of sweet corn in 1959 is expected to be 450,950 acres, 12 percent above last year but 4 percent below average. Yields equal to those of the last two years would result in a production of about 1,500,000 tons, 13 percent above last year's crop.

The 383,300 acres intended for canning is 12 percent above the acreage planted last year, and a 12 percent increase over 1958 is also expected in the acreage for freezing.

State	Planted Acreage			
	10-year ave. 1918-57	1958	Pro- spective	Per- cent change from 1958
	(acres)	(acres)	(acres)	
Maine	7,900	4,000	4,000	...
N. Y.	24,900	29,500	21,700	-6
Pa.	12,400	8,600	10,000	+16
Ohio	12,100	5,400	6,600	+22
Ind.	26,700	20,000	20,000	...
Ill.	63,700	52,800	62,200	+18
Wis.	106,800	103,000	113,000	+9
Minn.	88,800	81,000	97,400	+15
Iowa	25,800	9,100	10,000	+10
Del.	4,600	4,400	5,700	+30
Md.	33,500	29,000	30,400	+5
Idaho	10,000	10,800	13,500	+25
Wash.	14,300	14,400	17,800	+24
Ore.	14,300	15,400	17,800	+16
Other states ¹	22,500	19,140	20,850	+9
U. S. Total...	468,600	401,740	450,950	+12
For freezing ²	65,600	60,510	67,650	+12
For canning and other processing ³	407,000	341,230	383,300	+12

¹ Ark., Calif., Colo., La., Mich., Mont., Nebr., N. H., N. J., Okla., S. D., Tenn., Texas, Utah, Vt., Va., and Wyo. ² Five-year ave. 1953-57; estimates not available prior to 1953.

is expected to be 4 percent less than last year and 18 percent below average. This year's prospective acreage is 7,600 acres compared with 7,950 acres planted in 1958 and the average of 9,300 acres.

These estimates include acreage grown by packers as well as acreage contracted with growers on either an acreage or tonnage basis.

Stocks of Canned Fruits on April 1 and Season Shipments

Reports on canners' stocks of canned apples, applesauce, and RSP cherries on April 1 and season shipments to

that date have been issued by the N.C.A. Division of Statistics.

	Case basis	Carry-over month	Supply		Canners' Stocks April 1		Season Shipments to April 1	
			1957-58	1958-59	1958	1959	1958	1959
			(thousands of cases)					
Apples.....	6/10	Sept.	4,588	4,694	2,525	2,064	2,063	2,620
Applesauce.....	actual	Sept.	16,283	17,681	6,829	7,151	9,454	10,531
RSP cherries.....	actual	July	3,805	2,851	615	496	3,100	2,354

Status of Legislation

Agricultural trade development—A number of bills to amend and extend P. L. 480 have been introduced. H. R. 2420 (Poage of Texas), to authorize long-term supply contracts, will be the subject of public hearings by a House Agriculture Subcommittee April 21-22.

Clayton Act—S. 726 (Sparkman and others), to make all future orders of the FTC self-executing and to provide penalties of \$5,000 daily for violations of consent decrees, was passed by the Senate March 18. H. R. 2977 (Celler), a similar bill, is pending before the House Judiciary Committee.

Consumer expenditures—H. R. 4420 (Zablocki of Wis.), to authorize the FTC to conduct an investigation which would include a determination of what portion of consumer expenditures for food and other farm products is realized by the farmer, the processor, the distributor, and others, has been referred to the House Commerce Committee.

Co-op jurisdiction—H. R. 200 (Mason of Ill.), to transfer jurisdiction over cooperatives' pricing from USDA to the Justice Dept., has been referred to the House Judiciary Committee.

Co-op taxation—The Secretary of the Treasury has submitted a proposed draft of legislation designed to "ensure the ultimate payment of a single tax on cooperative income," but bills embodying the Administration recommendations have not been introduced.

Crew leader registration—H. R. 5930 (Kearns of Pa.), to provide for registration of crew leaders in interstate agricultural employment (as recommended by the Labor Dept.), has been referred to the House Labor Committee.

Fair trade—S. 1083 (Humphrey and Proxmire), to amend the Federal Trade Commission Act to authorize proprietors of trade-marked goods to control the resale prices of their distributors, has been referred to the Senate Commerce Committee. H. R. 1253 (Harris of Ark.), an identical bill, was the subject of public hearings by the House Commerce Committee March 16-25.

FDA artificial coloring—The Secretary of Health, Education, and Welfare has announced that the Department will support legislation designed to assist FDA in regulating the use of artificial coloring in foods, drugs, and cosmetics, but bills for that purpose have not yet been introduced.

Federal preemption—H. R. 3 (Smith of Va.), to modify the doctrine of federal preemption in such a way that a state law would not be nullified by a federal law on the same subject unless the federal law so provided, was approved by a House Judiciary Subcommittee March 5. S. 3 will be the subject of a hearing by the Senate Judiciary Committee April 20.

Food stamps—A number of bills designed to facilitate distribution of surplus foods to needy families have been introduced and referred to the Agriculture Committees.

Industrial uses—Bills to provide programs of research on industrial uses of agricultural commodities were the subject of public hearings by a House Agriculture Subcommittee Feb. 18-20 and March 2-11. S. 690, to create an Agricultural Research and Industrial Administration within USDA, was approved by the Senate Agriculture Committee April 15 and ordered reported.

Labor-management practices—S. 1555 (Kennedy-Cooper), to establish safeguards against improper practices in labor organizations and in labor-management relations, was reported by the Senate Labor Committee April 14 and was made the Senate's pending business.

Similar bills were the subject of public hearings by a House Labor Subcommittee in March; hearings resumed April 8.

Marketing of potatoes—S. 17 (Smith of Maine), to prohibit the sale of potatoes of a lower grade than U. S. No. 2, under certain conditions, has been referred to the Senate Agriculture Committee.

Marketing of turkeys—S. 430 (Engle) and H. R. 1344 (Sisk of Calif.), to provide for controls on the marketing of turkeys, have been referred to the Agriculture Committees.

Marketing orders and parity—H. R. 642 (Sisk of Calif.), to authorize the Secretary of Agriculture to continue a marketing order in effect even after parity is reached, has been referred to the House Agriculture Committee.

Marketing order regions—H. R. 1070 (Ullman of Calif.), to authorize the issuance of marketing orders on any or all production or marketing areas, rather than on the smallest regional area, has been referred to the House Agriculture Committee.

Premier notification—The Attorney General has recommended legislation requiring prior notification before corporate mergers and acquisitions where the capital involved is more than \$10 million. S. 442 (O'Mahoney-Kefauver), to require 60 days' notice prior to merger or acquisition of corporations having total book value of \$10 million, was approved by the Senate Antitrust and Monopoly Subcommittee Feb. 9, but was returned by the Judiciary Committee to the Subcommittee for further study.

Price increases—H. R. 4934 (McGovern of S. D.), to require advance notice and public justification before effectuating price increases in industries so heavily concentrated that monopoly or the threat of monopoly is present, has been referred to the House

Judiciary Committee. S. 215 (O'Mahoney), a similar bill, will be the subject of public hearings by the Senate Antitrust and Monopoly Subcommittee beginning April 22.

H. R. 6293 (Reuss of Wis.), including a provision requiring the President to hold public hearings on prospective or actual price or wage increases which "appear to threaten national economic stability," was approved by a House Government Operations subcommittee April 9.

Raw product bargaining—H. R. 1793 (Bow of Mich.), to authorize collective bargaining between cooperative associations of producers or handlers and processors or other purchasers, has been referred to the House Judiciary Committee.

Robinson-Patman functional discounts—S. 315 (O'Mahoney) and H. R. 929 (Rogers of Colo.), to require price differentials to wholesalers and retailers according to the character of their selling (not their buying), have been referred to the Judiciary Committees.

Robinson-Patman good faith defense—H. R. 11 (Patman), to restrict the "good faith" defense against a charge of price discrimination, has been referred to the House Judiciary Committee. S. 11 was the subject of public hearings by the Senate Antitrust and Monopoly Subcommittee March 17-23.

Unemployment compensation—H. R. 3547 (Karsten of Mo.) and other bills to amend the Social Security Act with respect to unemployment compensation, was the subject of public hearings by the House Ways and Means Committee April 7-16.

Wage-Hour—S. 1046 (Kennedy and others), which includes provisions to terminate the 7(b)(3), 7(c), and 13 (a)(5) exemptions, and other bills to curtail exemptions and raise the minimum wage have been referred to the Labor Committees.

S. 1085 (McNamara and Clark), to provide minimum wage coverage for hired farm labor employed by large farm enterprises, has been referred to the Senate Labor Committee.

Waste disposal facilities—H. R. 322 (Byrnes of Wis.), to authorize rapid amortization of waste disposal facilities and treatment works, has been referred to the House Ways and Means Committee.

FISHERIES LEGISLATION

Construction differential subsidy—H. R. 2181 (King of Calif.), to amend the Merchant Marine Act to permit fishermen to apply for construction differential subsidies, has been referred to the House MM&F Committee.

Fisheries Assistance Act—A number of bills to provide a five-year program of assistance to depressed segments of the fishing industry have been introduced.

Fisheries Cooperative Bank—H. R. 180 (Lane of Mass.), providing for

establishment of a federal bank for fishery cooperative associations, has been referred to the House MM&F Committee.

Fisheries Cooperative Marketing Act—S. 23 (Smith), H. R. 2777 (McCormack of Mass.) and H. R. 3348 (Pelly of Wash.), to exempt fishery cooperatives from provisions of the antitrust laws, have been referred to the Senate Commerce Committee and the House MM&F Committee.

Fishermen's Protective Act—S. 971 (Magnuson), to amend the Fishermen's Protective Act of 1954 to broaden protection of U. S. vessels, has been referred to the Senate Commerce Committee.

Mortgage and loan insurance—S. 555 (Butler) and H. R. 3169 (Garmatz of Md.), to amend the Merchant Marine Act to provide mortgage and loan insurance on the cost of work in U. S. shipyards, have been referred to the Senate Commerce Committee and the House MM&F Committee.

Polluted shellfish—H. R. 1244 (Colmer of Miss.), to prohibit the importation of polluted shellfish, has been referred to the House Ways and Means Committee.

Salmon conservation—H. R. 605 (Pelly of Wash.) and other bills to prohibit the importation of salmon taken by nationals of a country that permits gill netting at certain times and places, have been referred to the House MM&F Committee. S. 502 (Bartlett-Gruening-Magnuson) was the subject of hearings by a Senate Commerce Subcommittee April 1-3.

Tuna quotas—H. R. 443 (Utt of Calif.), H. R. 447 (Wilson of Calif.) and H. R. 673 (Utt), to regulate the importation of tuna products, have been referred to the House Ways and Means Committee.

Forthcoming Meetings

April 20-25—International Chamber of Commerce, 17th Biennial Congress, Washington, D. C.

April 26-29—U. S. Chamber of Commerce, 47th Annual Meeting, Washington, D. C.

May 11—National Institutional Wholesale Grocers Association, Meeting, The Drake Hotel, Chicago

May 11-15—National Restaurant Convention and Exposition, Chicago

May 21-22—NATIONAL CANNERS ASSOCIATION, Meeting of Board of Directors, Sheraton-Park Hotel, Washington, D. C.

May 24-27—Super Market Institute, 23d Annual Convention and Exposition, Atlantic City

June 8-10—Grocery Manufacturers of America, Inc., Annual Convention, The Greenbrier, White Sulphur Springs, W. Va.

June 8-12—National Conference on Weights and Measures, sponsored by National Bureau of Standards, Sheraton-Park Hotel, Washington, D. C.

June 14-15—Michigan Canners and Freezers Association, Spring Meeting, Whitecap Hotel, St. Joseph

June 14-17—Processed Apples Institute, 8th Annual Meeting, Whiteface Inn, Lake Placid, N. Y.

June 16-17—Maine Canners and Freezers Association, Annual Meeting, Kennebunkport

New Snap Bean Released

Tendercrop, a new mosaic-resistant snap bean well adapted for processing—especially for commercial freezing—and for use by home gardeners, has been released to seed growers by the USDA.

Several seed firms are offering limited quantities for the first time this year to freezers and canners. Sufficient seed is expected to be available for commercial distribution to growers and home gardeners after the 1959 crop season. The USDA has no seed for sale or general distribution and cannot meet any requests for seed.

Developed by William J. Zaumeyer and H. Rex Thomas of the USDA's Agricultural Research Service from a cross between Topcrop and Tenderpod, the new variety is resistant to common bean mosaic, New York 15 mosaic, and pod mottle, a relatively new virus disease in the U. S.

Tendercrop originated from 12 generations of breeding and selection at the U. S. Experiment Station at Greeley, Colo., and at the Idaho Branch Experiment Station at Kimberly.

The pods of Tendercrop resemble those of Slendergreen, but are darker green and not quite as long. They are smoother and more slender than the several strains of Tendergreen now on the market, and are about the same color.

Under most conditions the new variety reaches the picking stage about 55 days after planting. The plants are upright, vigorous, about 16 to 18 inches tall, and have a spread of about 23 inches. The pods are about

5½ inches long, 5/16 inches wide, round, and slightly creaseback.

The pods are slender and remain so even when fully mature. Because seed development is slow the pod is meaty, even in advanced stages of maturity. The seeds are a mottled purple.

The variety is well adapted to mechanical harvesting because the pods are borne high and are heavily concentrated on the outside and upper parts of the plant.

Tendercrop was tested in New Jersey, New York, Maryland, Delaware, Wisconsin, North Carolina, and Florida over a period of three growing seasons and gave an average yield of 9,390 pounds per acre, compared with 7,130 pounds for Improved Tendergreen, and 9,955 for Topmost.

Tests by several commercial freezers in New Jersey, New York, Delaware, Maryland, and Oregon showed the quality and uniformity of the pods to be satisfactory. Cooked samples of the frozen beans—whole, cut and french style—possessed excellent flavor, and had a uniform bright green color, good texture, and a satisfactory appearance.

Tendercrop averages 60 percent sieve sizes 1 through 4, and 31 percent sizes 5 and 6. Improved Tendergreen is split evenly between the two size ranges and Topmost is 46 percent in the smaller sizes and 54 percent in the two larger sizes.

Twelve seedsmen are increasing the original stock seed supplied to them in 1957, and at the end of the 1958 season had about 115,000 pounds of seed. Much of this will be planted for seed increase rather than for sale in 1959.

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